

ON THEROCKX SUMMER MENU – BY OUR BARTENDER



**Midnight Stinger**

€16

*Bourbon - Fernet branca*

Sippable refreshing cocktail, exactly what you need after a meal



**Sí Spritz**

€14

*Limoncello - Prosecco - Sparkling water*

Exciting new addition to the Spritz family, refreshing and uplifting



**Flipp's Favorite Collins**

€15

*Gin - Yuzu*

Sour and fragrant citrus smoothed out by savory Galician gin



**Passionate Painkiller**

€14

*Rum - Pineapple - Passionfruit*

From the island of Jost van Dyke, let our twist on this sweet and tropical cocktail relieve your sorrows



**By Chef With Love**

€16

*Gin - Ginger & Rhubarb - Italicus - Raspberry liqueur*

One night, our Chef went behind the bar and made this



**Shibuya**

€15

*Japanese whiskey - Cherry liqueur - Roses*

Named after the most fashionable neighborhood of Tokyo, this boozy but gentle drink doesn't disappoint



**The One**

€16

*Gin - Ginger liqueur*

A late-night experiment gone well. Flavorfully herbal and refreshing drink

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**Swan Island Ice Tea**

€19

*Cognac - Vermouth - Lillet Blanc - Chartreuse - Suze - Red Wine*

Five French spirits make this cocktail monstrous. Proceed with caution



**Cuban Daiquiri**

€13

*Cuban rum - Lime juice*

A no-nonsense refreshing summer drink. The catch? We use Cuban dark rum



**Daisy Cutter**

€16

*Mint - Vodka - Elderflower liqueur*

Elderflower and mint combine for a refreshing herbal front with dry finish



**Waterlily**

€15

*Gin - Cointreau - Crème de Violet*

Floral and striking drink with an Insta-worthy purple hue



**Whiskey Business**

€14

*Bourbon - Home-made banana liqueur*

Perfect marriage between richness of bourbon and tropical allure of banana liqueur



**Passion! At the Disco** *(non-alco)*

€12

*Passion fruit - Lime juice - Tonic*

Equally sweet, sour and bitter mocktail, a signature without alcohol from our bartender



**Basil Orgeat Lemonade** *(non-alco)*

€11

*Almond - Basil - Lemon - Soda*

Harmonious blend of sweet and herbal notes, underpinned by sourness of lemons